

# Chef's Summer Tasting Menu

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## THREE COURSE MENU FOR \$35

AVAILABLE FROM 5:00PM TO 10:00PM SUNDAY TO THURSDAY  
INQUIRE WITH YOUR SERVER ABOUT DETAILS.

### FIRST....

#### LOBSTER BISQUE

CROSTINI | LOBSTER CHUNKS

#### CAESAR SALAD

SHAVED RADICCHIO | CREAMY PARMESAN DRESSING |  
TORN CARAWAY CROUTONS | CRISPY CAPERS

#### MEDI JAR

ROASTED GARLIC AND RED PEPPER HUMMUS |  
WARM OLIVES | MARINATED FETA | GRILLED PITA

#### NAPOLEON

ROASTED BEETS | GOAT CHEESE MOUSSE | SPICED PECANS

### ....MAIN PLATES

#### SWORDFISH

ROASTED GARLIC AND HERB SPAETZLE | THREE BEAN SUCCOTASH |  
PRESERVED LEMON BUTTER

#### FREEBIRD FARMS CHICKEN

CITRUS AND HERB MARINATED | HONEY-GARLIC GRILLED |  
ROASTED ROMAS AND MUSHROOMS | FLORENTINE RISOTTO

#### POMODORO

FRESH EGG LINGUINI | SAN MARZANO TOMATOES AND ASPARAGUS |  
"WILD AND TAMED" ROASTED MUSHROOMS

#### COBIA

SKILLET BLACKENED | ROASTED CORN PUREE | BLUE CRAB  
APPLE AND FENNEL SLAW

### SWEET ENDING....

#### CHOCOLATE LAVA CAKE

SALTED CARAMEL | CHANTILLY CREAM

#### KEY LIME PARFAIT

SUMMER BERRIES | KEY LIME SABAYON | WHITE CHOCOLATE |  
VANILLA CREAM

We respectfully decline to make substitutions. To ensure proper service, we appreciate that all guests from the table order off the tasting menu. No Sharing Please.

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